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OXFORD, N. C.

JULY, 1970

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OLIVE-OYSTER DIP

Mrs. R. S. Bradsher

1 pkg. cream cheese
1 small jar smoked oysters 1/2 c. ripe olives

Cream cheese with small amount of mayonnaise until it is smooth and thick; then add chopped up oysters and minced ripe olives, a bit of garlic salt, a dash of lemon juice and a drop or two of Tabasco.

ICED TOMATO PICKLE

Mrs. N. C. Morton

green tomatoes	1/2 gal. vinegar
2 gal. water	2 Tbsp. allspice
1 qt. slacked lime	2 Tbsp. cloves
4 1/2 lbs. sugar	2 Tbsp. broken stick cinnamon

Mix water and slacked lime in a vessel. Fill vessel with enough sliced green tomatoes to be covered with the lime water. Let soak for 24 hours. Drain, wash off lime, and weigh.

Tie in a thin cloth the allspice, cloves and stick cinnamon. Bring to a vigorous boil the sugar, vinegar and bag of spices. Pour boiling hot syrup over 7 lbs. of cold, drained sliced tomatoes. Let mixture soak 24 hours. Boil mixture for 20 minutes. Remove cloth of spices. Put boiling hot mixture into jars and seal.

SWEET PICKLE

Jo Anne Bryan

8 lbs. cucumbers	5 lbs. sugar
2 c. slag lime	3 qts. vinegar
2 gal. water	1 tsp. salt
1 tsp. alum	1 tsp. turmeric
4 or 5 Tbsp. mixed spices, tied in bag	

Slice cucumbers. Soak cucumbers for eight hours in lime, water and alum. After soaking, wash cucumbers in 3 or 4 wash waters. Then dissolve vinegar and sugar on stove. Add salt, turmeric and the bag with mixed spices. Add cucumber and let soak 2 hours. Boil about 30 minutes or until clear. Put into jars and seal.

UNCOOKED PICKLE

VoHammie Carr

1 peck of green tomatoes	2 lbs. sugar
1 large cabbage	1 box dry mustard (medium size)
1 doz. green peppers	1 oz. turmeric
2 qts. artichokes (Jerusalem)	1 oz. celery seed
1 doz. onions	1/2 lb. mustard seed
1/2 gal. vinegar	

Cut vegetables in small pieces and sprinkle with 2 c. of salt. Let stand 12 hours, squeeze dry and cover with vinegar water, using equal quantities of each. Let stand 24 hours. Squeeze dry again, and cover with sugar, mustard, turmeric, celery seed and mustard seed mixed with the vinegar. Put in jars and cover; will be ready to use in a week. Will keep unsealed in a cool place.

WATERMELON RIND PICKLE

Mrs. T. G. Stem

10 lb. rind or rind of one medium melon	6 lbs. sugar
1 small bottle of Lily lime	1 Tbsp. whole cloves
2 pieces whole ginger root	1 Tbsp. whole allspice
1/2 gal. vinegar	salt

Soak overnight in lime water, pour off water and boil 20 minutes in water salted to taste, drain and cook 20 minutes in ginger water, drain and add sugar, spices to vinegar, add rind and boil 20 minutes. Pack rind in jars and pour syrup over to cover. Cook syrup until slightly thick, seal jars securely.

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ANNIVERSARY SALAD

Elizabeth Hix

- 1 pkg. lime Jell-O
- 1 c. hot water
- 1 small banana (cut in little pieces)

- 1 small can crushed pineapple and juice
- 1 c. vanilla ice cream
- 1/2 c. chopped pecans

Dissolve Jell-O in hot water. Beat in banana, pineapple and juice, ice cream and nuts. Put in greased container and let congeal in refrigerator.

APRICOT SWIRL MOLD

Shirley Gay

- 1 can crushed pineapple (2 c.)
- 2 pkgs. Apricot gelatin

- 3 c. cold water
- 1 pkg. Dream Whip

Heat pineapple. Add gelatin and stir until dissolved. Add 3 c. cold water. Refrigerate until partially set. Fold in 1 pkg. prepared dream Whip. Pour into oiled mold or flat pan. Chill until firm. Unmold and serve.

BING CHERRY SALAD

Myrtie Hight

- 1 pkg. cherry Jell-O (1 3/4 c. boiling water)
- 1 envelope plain gelatin (1/4 c. cold water)
- 1 small can diced pineapple
- 1 can bing cherries
- 1 c. port wine
- 1 c. cherry juice
- 1 c. almonds, blanched

BING CHERRY SALAD (continued)

Dissolve Jell-O in boiling water, add gelatin, cherry juice and wine. Let set until egg white consistency and add other ingredients. Pour into individual molds.

CAULIFLOWER SALAD

Peyton Tarry

1/2 small head of raw cauliflower	1 medium onion
1/2 medium head of lettuce	1/3 c. sliced stuffed olives
1/2 c. crumbled blue cheese	

Slice cauliflower very thin, slice onion very thin, shred lettuce, slice olives. Mix all ingredients and toss with dressing. Add any other seasoning to taste. Serve in lettuce cups. Serves 4 - 6.

CHICKEN-FRUIT SALAD

Louise Hensgen

4 c. diced cooked chicken	1 c. diced or tidbit of pine-
1 c. seedless grapes, halved	apple
mayonnaise	1 c. pecan pieces

Mix all ingredients together and add desired amount of mayonnaise. Serve on lettuce.

CHICKEN MOUSSE'

Amine Crumpton

1 pt. ground chicken	6 Tbsp. mayonnaise
1 tsp. salt	1/2 pt. heavy cream whipped
12 almonds, blanched, dried and chopped	juice of 1 lemon
1 tsp. pepper	1 Tbsp. gelatin
1 tsp. onion juice	

Grind chicken, add almonds, salt, pepper, onion juice, lemon juice and mayonnaise. Put a Tbsp. of gelatin in a cup with a Tbsp. cold water and let dissolve, then add 3/4 c. hot chicken broth. Stir a moment then mix with chicken mixture. When this is cold, stir in stiffly whipped cream. Put in mold and let stand on ice for at least 2 hours. I always fix mine the day before to let it set in the refrigerator. Turn out on lettuce leaves. Finely chopped celery may also be added.

CHRISTMAS SALAD

Mrs. Lillian Crowell

2 pkgs. strawberry gelatin
2 c. boiling water
2 - 10 oz. pkgs. frozen
strawberries

1 small can crushed pineapple
2 large ripe bananas, mashed
1 pt. sour cream

Dissolve gelatin in water, add berries, stirring until thawed. Add pineapple and bananas. Pour half of mixture into 8x8x2 inch dish. Chill until firm. Spread cream over set gelatin, pour on remaining gelatin. Chill until firm. Cut into squares. Serve on lettuce.

FETTUCINI SALAD

Jean Gill

1 lb. fine-size egg noodles
1/4 c. olive oil
1 c. thinly sliced radishes
1 small green pepper
1/2 medium-size cucumber

4 scallions
6 Tbsp. Parmesan cheese
2 Tbsp. red or white wine
vinegar
1/2 c. light cream, optional
salt and pepper

Cook noodles as directed. Combine noodles and olive oil. Slice radishes thinly (and dice if desired). Peel cucumbers and dice. Dice green peppers and scallions. Combine all ingredients. Chill before serving.

FROZEN FRUIT SALAD

JoAnne Bryan

2 1/2 c. dairy sour cream
2 1/2 Tbsp. lemon juice
1 c. sugar
1/8 tsp. salt

1 c. drained crushed pineapple
1/4 c. chopped maraschino
cherries
1 large banana, diced
1/2 c. chopped walnuts

Mix the first four ingredients. Stir in fruit and nuts. Spoon mixture into twelve 2 1/2 inch muffin-pan wells lined with paper baking cups. Freeze until firm. Remove paper cups and arrange on chilled salad plates for a luncheon. Serves 12.

FRUIT SALAD DRESSING

Doris Watkins

3 egg yolks
1/2 c. sugar
1/2 c. vinegar

pinch of salt
pinch of red pepper

Mix all in double boiler. Stir and cook until thick. Let cool and fold in 1/2 pt. whipped cream.

MEN LIKE IT SALAD

Elizabeth Hix

1 pkg. cream cheese
1/2 c. chopped pecans
1 c. diced celery
1 pinch salt

1 small can crushed pineapple
and juice
1 pkg. lime Jell-O
1 1/2 c. hot water

Mash cream cheese and blend in pineapple and juice. Add nuts and celery. Dissolve Jell-O in hot water and when cool, mix with cheese mixture. Pour into greased container and let congeal. Serves 10.

SAVORY TOMATO SALAD

Beth Yancey

1/2 c. water
1 can (10 1/2 oz.) tomato
soup
1 envelope plain gelatin
3 oz. pkg. cream cheese
1/2 c. salad dressing or
mayonnaise

1/2 c. chopped celery
1/2 green pepper, chopped
2 Tbsp. chopped onion
1/4 c. chopped stuffed
olives, optional

Add gelatin to water. Stir until softened. Add to tomato soup. Heat over low heat until gelatin is dissolved. Stir frequently. Combine cream cheese and mayonnaise. Add remaining ingredients. Add tomato mixture, stirring until well blended. Pour into individual molds or pint mold. Chill until firm. Unmold on salad greens. Serves 4 to 6, depending on size of molds.

VEGETABLE SALAD

Beth Yancey

1 pkg. lemon gelatin
2 c. boiling water
2 Tbsp. vinegar
1 tsp. salt

1 c. chopped celery
1 c. shredded cabbage
1/2 c. grated carrot
1 green pepper, chopped
fine

Dissolve gelatin in boiling water. Add vinegar and salt. When mixture begins to thicken, fold in vegetables. Any desired vegetables may be used. Serves 6. May be put in individual molds or 1 qt. mold.

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BAKED TOMATOES

Heilis Pittard

3 Tbsp. melted butter	1/4 tsp. thyme
1/2 c. coarse cracker crumbs	1/2 tsp. salt
2 Tbsp. minced parsley	1/8 tsp. pepper
	4 medium tomatoes

Combine butter, crumbs, parsley, thyme and seasoning. Mix well. Spread mixture on tomato halves. Cook on rack 4 inches from heat (broil) 3 - 5 minutes. Can be baked 350 degrees for 10 minutes.

ELEGANT ONIONS

Mary Green Harris

4 c. sliced onions	salt
5 Tbsp. butter	pepper
2 eggs	2/3 c. grated Parmesan
1 c. cream	cheese

Saute' onions in butter until transparent. Put in baking dish. Beat eggs until light. Mix in cream, salt and pepper. Pour over onions. Sprinkle Parmesan cheese on top. Bake at 425 degrees approximately 15 minutes or until set.

QUICK AND EASY BROCCOLI

Helen Mitchell

2 Tbsp. chopped onions	1 tsp. paprika
3 Tbsp. butter	salt
1 1/2 c. sour cream	1 tsp. poppy seeds
3 tsp. sugar	2 pkg. frozen broccoli
1 1/2 tsp. white vinegar	1 c. almonds, chopped

Cook broccoli, drain, set aside. Cook onions in butter until transparent. Remove from heat and add sour cream, sugar, vinegar, paprika, salt and poppy seeds. Pour over cooked broccoli and sprinkle chopped almonds on top. Serves 8.

SOUTHERN TURNIP GREENS

Julia Taylor

2 or 3 lbs. turnip greens	water, enough to cover greens
1 tsp. salt	4 slices white fat back

Boil turnip greens in enough salted water to cover for 20 minutes. Fry the fat back until done. Then remove the cooked meat and drain the greens. Put the greens in the frying pan and simmer 20 minutes.

CHICKEN BRUNSWICK STEW

Mrs. Will Fuller

- | | |
|--|---|
| 1 1/2 lbs. chicken neck bones | 3 medium potatoes, boiled and mashed |
| 1 1/2 lbs. chicken backs (whole chicken can be used) | 2 cans tiny butterbeans (drain off juice) |
| 1 can shoepeg corn (drain off juice) | 1 can tomato soup |
| 2 cans tomatoes | 1 medium onion |

Cook neckbones and chicken backs until all meat can be taken easily off bones. Add vegetables (corn last) and cook until done.

BARBECUE BEAN SALAD

Marti Trembath

- | | |
|--|------------------|
| 1 - 1 lb. can cut green beans, drained | 3/4 c. sugar |
| 1 - 1 lb. can cut wax beans, drained | 2/3 c. vinegar |
| 1 - 1 lb. can kidney beans, drained | 1/3 c. salad oil |
| | 1 tsp. salt |
| | 1 tsp. pepper |
| | onions, optional |

Combine vegetables and mix. Mix sugar, vinegar, oil, salt and pepper and pour over vegetables. Toss lightly. Refrigerate overnight.

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BARBECUED CHICKEN

Mrs. E. T. Regan

2 - 3 lb. chickens
3 c. vinegar
1/2 c. "Carolina Treat"
1 c. catsup

1 stick butter or margarine
salt
pepper
1 Tbsp. Worcestershire sauce
1 chicken bouillon cube

Put halved chickens in roasting pan, skin side up. Pour remaining ingredients over and cover with foil. Cook at 300 degrees until tender. Remove foil, pour sauce off into saucepan. Cook on top of stove (stirring occasionally) until thicker, while continuing to baste chicken in oven until desired shade - 30 - 45 minutes.

BEEF STROGANOFF

Josie Rose

1 lb. round steak, cut in 1/4
to 1/2 inch strips
3 Tbsp. fat
2/3 c. water
1 can sliced mushrooms

1 envelope onion soup
1 c. sour cream
1 clove garlic, minced
2 Tbsp. flour

Brown meat in fat. Add water, onion soup and garlic. Let simmer until meat is tender; add mushrooms. Blend sour cream and flour. Stir in above. Serve over rice. Serves 4.

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COUNTRY PIE

Sue Creighton

Crust:

1/2 c. tomato sauce
1/2 c. bread crumbs
1/4 c. chopped onion

1 lb. ground beef
salt
pepper
oregano to taste

Mix well and line a 9 inch (or 10 inch) greased Pyrex pie plate. Then mix:

1 1/3 c. Minute Rice
1 c. water
1 1/3 c. tomato sauce

1/2 tsp. salt
1/2 c. grated cheddar cheese

Mix and pour in crust, cover with foil, bake at 350 degrees for 25 minutes. Uncover and sprinkle on another 1/2 c. grated cheese. Cook, uncovered, for 15 more minutes.

EASY OVEN STEW

Jean Gill

2 lbs. beef cut for stew
2 Tbsp. flour
1/8 tsp. pepper
2 Tbsp. vegetable oil
1/8 tsp. paprika
2 - 8 oz. cans tomato sauce

1 tsp. salt
4 to 6 small onions
4 small potatoes
1 c. sliced celery
4 small carrots, cut up
1 c. water

Combine flour, salt, pepper and paprika. Roll beef in seasoned flour. Toss with oil in 3 qt. casserole. Bake uncovered, at 400 degrees for 30 minutes. Stir once. Add vegetables and toss with meat and meat juices. Add water, salt and pepper to taste. Pour tomato sauce over all. Mix well. Cover. Bake at 350 degrees for 1 3/4 hours, or until stew is cooked desired amount. Makes 4 generous servings.

GROUND BEEF CASSEROLE

Beth Yancey

8 oz. pkg. spaghetti
4 Tbsp. butter or oleo
1 medium onion, chopped
1 medium green pepper, chopped
1 stalk celery, chopped
1 lb. ground chuck or round
steak

1 can mushroom soup
1/2 lb. aged cheese
salt and pepper
cracker crumbs
2 pieces chopped red pi-
mento for color

GROUND BEEF CASSEROLE (continued)

Cook spaghetti according to directions on pkg. Melt butter in skillet and add chopped onion, celery, and green pepper; cook until light brown. Remove from skillet and add ground beef to hot butter. Cook until meat changes color, stirring occasionally. Combine spaghetti, browned vegetables and meat. Add mushroom soup (diluted as directed on can), cheese (cut in large cubes), salt and pepper. Put mixture in generously buttered casserole (1 1/2 to 2 qt.). Top with cracker crumbs and butter. Bake in moderate oven, 350 degrees for 1 hour. Serves 8 to 12.

PEPPER STEAK

Josie Rose

1 lb. beef chuck, cut in very thin strips	1/4 c. water
1/4 c. oil	1 c. green pepper (1 inch pieces)
1 clove garlic, minced	1 chopped onion
1 Tbsp. soy sauce	1/2 c. celery
1 Tbsp. salt	1 Tbsp. cornstarch
	2 tomatoes, cut in eights

Brown beef in oil, add garlic and cook until yellow. Add soy sauce, salt and 1/4 c. water. Cook 45 minutes. Add vegetables and cook 10 minutes. Blend cornstarch with 1 c. water. Stir in meat, add tomatoes and cook 5 minutes. Serve over rice, 4 servings.

PORK CHOP CASSEROLE

Helen Mitchell

6 pork chops, large	2 Tbsp. parsley
1 1/2 c. long grain rice	1/2 tsp. salt
3 1/4 c. water	1/2 tsp. pepper
1 small onion, chopped fine	1 Tbsp. celery salt
2 Tbsp. green pepper, optional	1 can cream of celery soup
1 small can mushrooms	
2 beef bouillon cubes	

Dissolve bouillon cubes in 1/4 c. water. Quickly brown chops in heavy pan on top of stove - add uncooked rice, remaining water, onion, green pepper, mushrooms, dissolved bouillon cubes, parsley, salt, pepper, and celery salt to chops. Cover pot with tight lid and cook in oven at 350 degrees for 30 to 40 minutes. Add soup last 5 minutes of cooking. It is important that you use the same pan to finish this recipe as the remains from browning the chops adds to the flavor of this dish.

SPAGHETTI

Josie Rose

4 Tbsp. oil
1 large onion, chopped
2 cloves garlic, chopped
3/4 lb. ground beef
1/4 lb. pork, ground
1/4 tsp. pepper

Parmesan cheese
3 c. tomatoes
1 c. water
1/4 tsp. oregano
1 c. tomato paste
2 tsp. salt
1 lb. thin spaghetti

Place onion, oil and garlic over low heat and cook a few minutes. Add beef and pork and cook until lightly browned. Add remaining ingredients except spaghetti and cheese and simmer about two hours. Stir often to prevent sticking. Cook spaghetti according to directions on box. Place on platter and add sauce then sprinkle with cheese. (6 servings)

SPICY CORNED BEEF BRISKET

Helen Mitchell

4 lbs. corned beef brisket
1/4 orange sliced
10 cloves
3 bay leaves
1 Tbsp. peppercorns
3 stalks celery

1 medium onion
1 garlic pod (optional)
2 tsp. dill weed
2 tsp. rosemary leaves
1 Tbsp. whole mustard
seed
1 Tbsp. celery seed

Cover brisket with water in large pot. Add all other ingredients. Simmer for 5 hours or until meat is tender. Keep meat covered with water as it cooks. When done, cool brisket in water it cooked in for 1 1/2 hours. Remove to platter and slice when cooled. Serves 8 to 10.

HOT CRAB MEAT SALAD

Helen W. Mitchell

1 lb. crab meat (fresh or frozen
Alaskan)
4 hard boiled eggs
5 slices white bread
2/3 c. milk
1 Tbsp. Worcestershire sauce
1 c. mayonnaise
3 Tbsp. onion, chopped fine

1 Tbsp. lemon juice
3 Tbsp. celery flakes
1/2 tsp. salt
1/2 tsp. pepper
parsley flakes

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HOT CRAB MEAT SALAD (continued)

Soak 5 slices of bread in $\frac{2}{3}$ c. milk. In another bowl combine crab meat (thaw first if frozen crab meat is used), eggs that have been chopped, Worcestershire, mayonnaise, onion, lemon juice, celery flakes, salt and pepper. Toss lightly. Add bread that has been soaked in milk. Mix well. Pour in shallow casserole. Sprinkle top with parsley. Bake at 350 degrees about 20 minutes. This dish may be made ahead of time and kept in refrigerator, baking just before serving. Serves 6.

OYSTER DRESSING

Mrs. G. B. Watkins

4 slices bread	1 stick butter or oleo, melted
16 crackers	salt and pepper to taste
4 biscuits	1 c. chicken or turkey stock
1 qt. oysters	2 eggs

Chop oysters finely to be putting them in blender or in electric mixer. I really prefer to use them whole. Crumble breads and crackers and mix all ingredients well. Pour in greased pan and bake at 350 degrees for 30 minutes.

SCALLOPS AND ALMONDS

Helen Mitchell

1 $\frac{1}{2}$ lbs. scallops	2 tsp. lemon rind
$\frac{1}{2}$ c. flour	2 Tbsp. parsley
$\frac{1}{2}$ c. butter	2 Tbsp. paprika
4 Tbsp. lemon juice	3 Tbsp. almonds
5 Tbsp. melted butter	salt and pepper

Coat scallops in flour, salt and pepper. Saute in $\frac{1}{2}$ c. butter over low heat until slightly brown and tender. Combine lemon juice, rind, 5 Tbsp. butter, parsley, paprika; heat to boiling. Pour over scallops and sprinkle with almonds. Serves 4.

SEAFOOD CASSEROLE

Heilig Pittard

1 lb. shrimp, cut up	2 - 3 c. celery
1 lb. crabmeat	2 onions, diced

Dressing:

1 c. durkees	dash red and black pepper
1 c. mayonnaise	Tabasco and Worcestershire sauce

SEAFOOD CASSEROLE (continued)

Mix dressing night before. Remove from refrigerator 1 hour before cooking. Mix with seafood, celery and onions. Cover with bread crumbs and heat.

ARROZ CON POLLO (Rice With Chicken)

Shirley Gay

1 - 4 lb. frying chicken,
cut up
salt
pepper
paprika
1/4 c. olive oil
1/2 c. finely chopped onion
2 garlic cloves, minced
1/2 tsp. dried oregano

1 medium sized green pepper,
chopped
1 - 1 lb. 12 oz. can stewed
tomatoes
2 chicken bouillon cubes
1 1/2 c. water
1 1/4 c. uncooked rice,
regular
1 bay leaf
optional - 1 - 10 oz. pkg.
frozen peas

Heat oven to 350 degrees, moderate. Wash and dry chicken. Sprinkle with salt, pepper and paprika. Heat oil in skillet. Lightly brown chicken on all sides. Place chicken in 3 1/2 - 4 qt. casserole or Dutch oven. Add onion, garlic, and pepper to skillet and cook until tender. Add tomatoes and bouillon cubes; cook and stir about 5 minutes to loosen meat drippings. Stir in water, rice, bay leaf, oregano, and 1 1/4 tsp. salt. Pour over chicken. Cover and bake 25 minutes. Remove from oven and stir to mix rice and sauce. Add additional water if rice seems too dry. Return to oven and bake 20 minutes. Add peas and stir into rice mixture. Bake 15 minutes or until chicken is tender. If dinner is delayed, reduce temperature to 225 degrees. Cover and keep warm for up to 30 minutes. Serves 6.

BAKED CHICKEN SUPREME

Harriet Crawford

8 chicken breasts (deboned)
chicken stock (I use canned
broth if I don't have any
stock)

2 c. seeded purple grapes
1/4 to 1/2 c. cooking sherry

Bake chicken in stock with sherry and 1 c. of grapes. When done remove chicken and grapes. Make a good rich gravy from broth. Return chicken and add more sherry to desired taste. Use salt and pepper to taste. Heat remaining 1 c. grapes in a little stock in saucepan and pour over chicken when time to serve. Place chicken on platter and pour gravy over it. I use wild rice with this and serve extra gravy and heated grapes. Serves 8.

CHICKEN WITH CASHEW NUTS

Martha Tyson

1 large chicken cooked and cut up	16 oz. can cashew nuts, cut up
3 cans cream of chicken soup	1 can dry Chinese noodles

Mix chicken pieces and soup with cashew nuts - line a casserole with Chinese dry noodles - put in chicken - soup - nuts - mixture. Top with noodles. Bake at 350 degrees for 30 minutes. Serves 8 - 10.

CHICKEN LIVERS ON TOAST

Mary Ann Brewer

1 pkg. chicken livers	1/3 c. mayonnaise
2 Tbsp. butter	1 c. sour cream
1 can cream of chicken soup	toast

Saute' chicken livers in butter until well cooked. In casserole dish mix 1 can cream of chicken soup and 1/3 c. mayonnaise. Add chicken livers and heat in slow oven. Add sour cream just before serving. Serve on toast. Serves 4.

CHICKEN SUPREME

Virginia Mitchell

10 - 12 boned chicken breasts	1 can celery soup
1 can cream of mushroom soup	1/4 c. sherry
	toasted almonds

Place chicken breasts in flat baking dish. Cover with soup mixture and sherry. Cook in 300 degree oven for 3 hours. Sprinkle with toasted almonds before serving.

CHICKEN NOODLE CASSEROLE

Virginia Mitchell

1 hen, cooked and cut up, keep stock	1 c. onion
1 stick margarine	1 lb. Velveeta cheese
1/2 box noodles	1 can mushroom soup
1 c. chopped green pepper	1 small jar stuffed olives, chopped
1 c. celery	1 large can mushrooms
	Cheese Ritz crackers

Boil noodles in stock. Saute' in margarine: green pepper, celery and onion. Add cheese and stir until smooth. Add soup and stuffed olives, chopped and mushrooms. Crumble Cheese Ritz crackers over top of casserole. Cook in 3 qt. casserole. Will serve 12 - 16.

COSTA RICAN CHICKEN

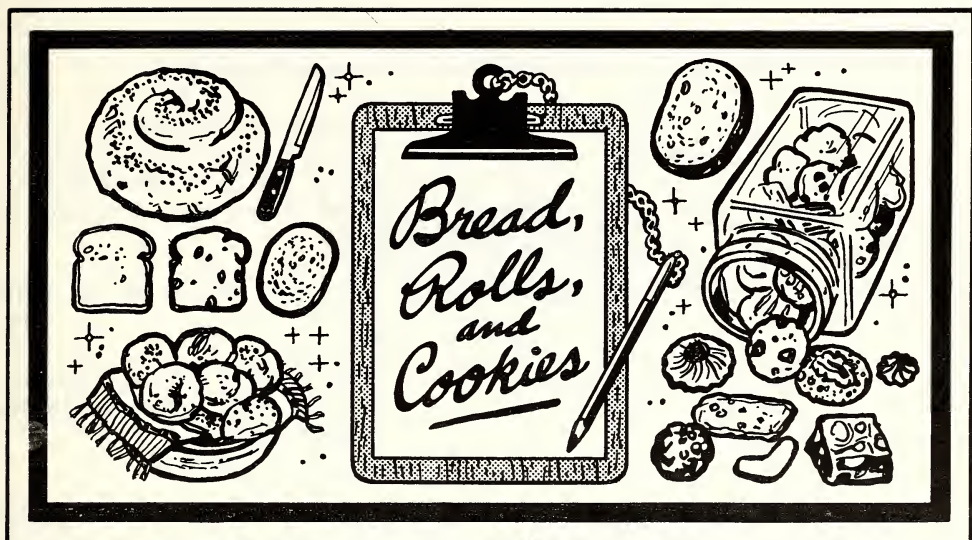
VoHammie Carr

one 2 lb. chicken (cooked
in water and salt to season,
cut in small pieces)
1 c. rice (long grain)
2 carrots, sliced thin
1 onion, cut up

1 Tbsp. butter or shortening
1 can peas, drained
2 c. stock in which chicken
was cooked, add more if
needed
2 tomatoes

Put butter in large electric fry-pan and heat; fry rice, onion and carrots five minutes; add stock and cook until rice is almost done, then add peas and chicken. When rice is done and liquid absorbed, quarter tomatoes, arrange on top, let heat through. Serve in pan or on heated platter with potato chips and pickled chili peppers, salad and dessert. .

Write Extra Recipes Here:



BATTER BREAD

Peyton Tarry

1 c. cornmeal
1 tsp. salt
3 eggs

1/2 tsp. soda
2 c. buttermilk
1/2 stick margarine or 3 Tbsp.
liquid oil

Add pinch of soda in 1/4 c. of buttermilk. Beat eggs, add milk, and meal. Melt margarine in pan and add to mixture, or add oil. Bake in hot 400 degree oven about 40 minutes.

CORNBATTER BREAD

Mrs. N. V. Daniel

1 c. cornmeal
1 egg
1 c. buttermilk
1 c. water
1/2 tsp. salt

1/2 tsp. baking powder
1/2 tsp. soda
2 or 3 Tbsp. melted fat
or oil

Beat egg, add milk, water and dry ingredients sifted together. Pour into hot, greased baking pan or dish. Bake in hot oven, 425 degrees - 450 degrees, about 25 minutes or until brown.

SPOON BREAD

Mrs. J. J. Medford

1/2 c. cornmeal
2 Tbsp. baking powder
2 Tbsp. sugar
1/2 tsp. salt

2 c. milk
1/4 lb. butter
4 eggs

SPOON BREAD (continued)

Bring milk and butter to boil. Beat yolks and whites separately. Pour boiling mixture into dry ingredients and mix well. Add yolks of eggs, and fold in whites. Pour mixture into a well-greased pan. Bake in 450 degree oven until brown.

TURKEY SPOON BREAD

Mrs. C.R. Watkins,
Jr.

3 c. chopped cooked turkey
3/4 c. yellow cornmeal
2 Tbsp. flour
1 tsp. salt

4 c. turkey broth, cooled
1/4 c. butter or margarine
4 egg yolks
4 egg whites

Mix together the cornmeal, flour, and salt in a heavy saucepan. Stirring constantly gradually add the broth and cook over medium heat until mixture comes to a boil. Continue cooking and stirring until mixture is thickened and smooth. Blend in butter. Turn into a large bowl to cool.

Beat egg yolks until thick, stir into cornmeal mixture. Blend in the turkey.

Beat egg whites until rounded peaks are formed; gently fold into turkey mixture. Turn into greased 2 qt. shallow baking dish. Bake at 375 degrees about 40 minutes or until top is golden brown. 8 servings.

VIRGINIA SPOONBREAD

Beulah Holloway

1 c. white meal
2 c. boiling water
1/2 tsp. salt
2 Tbsp. butter

4 eggs
1 c. milk
1 tsp. baking powder

Stir meal into water. Add salt. Remove from heat and beat in butter. Beat eggs and add to milk, then add all to cornmeal mixture, along with baking powder. Pour into hot buttered baking dish. Bake in 400 degree oven about 1/2 hour.

BRAN MUFFINS

Mrs. N.V. Daniel

2 Tbsp. shortening
1/4 c. sugar
1 egg, well beaten
3/4 c. milk
1 c. Kellogg's All-Bran

nuts or raisins or both may
be added
1 c. flour, sifted
1/2 tsp. salt
2 1/2 tsp. baking powder

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BRAN MUFFINS (continued)

Cream shortening and sugar well. Add beaten egg. Beat well. Stir in milk and All-Bran. Let soak until milk is taken up. Add flour. Stir only until flour disappears. Pour into well-greased muffin tins. Bake about 30 minutes, 400 degrees.

CHEESE BISCUITS

Mildred Fuller

1/4 lb. butter or margarine	1 1/2 c. sifted flour
1/4 lb. sharp cheese	5 or 6 drops Tabasco sauce

Cream cheese and butter thoroughly. Mix in flour, then Tabasco. Pat or roll to desired thinness and cut with small biscuit cutter. Bake at 400 degrees for about 15 minutes. This amount makes approximately 3 dozen small biscuits. The recipe can also be used for cheese straws.

CHEESE BREADSTICKS

Martha Tyson

1 3/4 c. plain flour, sifted	1 pkg. active dry yeast
3/4 c. grated Parmesan cheese (3 oz. container)	1/4 c. salad oil
1 Tbsp. granulated sugar	1 egg
1 tsp. salt	1 Tbsp. sesame seeds

In large bowl combine 1 c. flour, cheese, sugar, salt and yeast.

In small pan heat 2/3 c. water with oil until lukewarm. With mixer gradually add liquid to flour and beat 2 minutes. Add 3/4 c. flour to make soft dough. Beat 2 more minutes at medium speed; stopping to scrape beaters. Place dough on lightly floured surface - knead - place dough in greased bowl. Cover with waxed paper. Let rise in warm place 1 hour or until doubled.

Preheat oven to 350 degrees, punch down dough, divide into 12 pieces - roll each piece into stick - place on greased cookie sheet - beat egg with 1 Tbsp. water - brush on sticks, sprinkle sticks with sesame seeds - bake 20 minutes or until golden brown.

CHEESE STRAWS

Joyce Royster

2 c. flour	1 stick butter
1 tsp. salt	3 dashes red pepper
1 lb. rat cheese	

CHEESE STRAWS (continued)

Grate cheese - cream in butter with cheese - sift flour, salt and red pepper. Knead into cheese and butter - put through cookie sheet. Bake at 450 degrees until golden brown.

CHEESE WAFERS

Mrs. J.J. Medford

1/2 lb. grated cheese	small pinch red pepper
1/8 tsp. salt	1 1/2 c. sifted flour
1/4 lb. butter	

Cream together cheese, butter, salt and pepper. Add flour and make into a roll, and wrap in waxed paper. Place in refrigerator (day before). When needed, slice very thin with sharp knife and bake in moderate oven, 350 degrees. Place 1/2 pecan on each wafer before cooking.

SALLY LUNN BREAD

Mary Green Harris

1 pkg. yeast	4 c. unsifted flour
1/4 c. warm water	4 eggs
2 Tbsp. sugar	1/2 c. Pet milk
1 heaping tsp. salt	1/2 c. warm water
1/2 c. Crisco	

Dissolve yeast in 1/4 c. water. Add other ingredients in order listed. Beat vigorously. Batter will be quite stiff. If necessary, add small amount of extra water. Let rise to top of bowl. Beat down vigorously. Spread in two (2) heavily greased loaf pans. Place in cold oven. Let rise almost to top of pans. Turn oven to 375 degrees without removing pans. Bake 30 minutes. Turn out of pans to cool.

ICE-BOX ROLLS

Mrs. W. T. Yancey

1 pt. sweet milk	flour to make consistency of
1/2 c. sugar	cake batter (about 4 c.)
1/2 c. shortening, melt	1 tsp. salt
1 pkg. Fleishman's yeast	1 tsp. soda
dissolved in small amount	1/2 tsp. baking powder
of milk	

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ICE BOX ROLLS (continued)

Scald milk, sugar and lard. When cool, add the yeast and flour to make consistency of cake batter. Let rise 2 hours. Add salt, soda, baking powder and enough flour to make soft dough. Put in refrigerator overnight. Make out rolls at least 2 hours before they are to be baked and let rise. Roll out about 1/2 inch thick and cut with biscuit cutter. Brush lightly with melted butter and fold over. Bake about 10 or 15 minutes at 400 degrees to 450 degrees in preheated oven. Makes about 4 dozen.

MARTHA'S HOMEMADE ROLLS

Martha Tyson

1 c. shortening
1 c. sugar
1 1/2 tsp. salt
2 eggs

1 c. boiling water
1 c. lukewarm water
2 packs dry yeast
8 c. plain flour

Put yeast in cup lukewarm water (use large glass to mix). Put sugar, shortening and salt in large bowl - with mixer cream together. Pour 1 c. boiling water over above mixture and stir until dissolved real well - cool.

Put in 2 beaten eggs, stir in yeast mixture. Stir in 8 c. plain flour. Put in refrigerator to rise. Make out rolls as needed. Let rise about 2 hours. Cook - 375 degrees to 400 degrees until brown.

RUM ROLLS

Mrs. G. B. Watkins

2 c. bottled milk
1 c. sugar
1/2 c. shortening
2 1/2 tsp. salt
2 compressed yeast cakes

2 eggs
3 tsp. rum extract
4 Tbsp. butter or melted
margarine
1 1/2 c. seeded raisins, cut up
7 c. sifted flour

Pour scalded milk over 1/2 c. sugar, shortening and salt. Cool to lukewarm and crumble yeast into it. Beat with rotary beater until smooth. Add beaten eggs and rum extract. Add 1/2 the flour and beat with rotary until smooth. Add the remaining flour and beat until smooth. Cover with clean towel and let rise in a warm place, 80 - 85 degrees, until double in bulk (about 3 hours). Roll dough into two strips, each 12 inches long, 1/2 inch thick and 4 inches wide. Brush top with melted butter and sprinkle with cup sugar and raisins. Roll up, pulling dough out at edges to keep in uniform or straight edges.

RUM ROLLS (continued)

Should be 15 inches long when rolled. Cut rolls in crosswise slices three quarters inch thick. Place in 3 inch greased muffin tins, cover with a clean towel and let rise in a warm place until doubled in bulk. Bake in moderately fast oven, 400 degrees or 350 degrees for 15 to 20 minutes. As soon as rolls are removed from oven, cover with icing made of 2 cups confectioners' sugar, 4 Tbsp. hot water, and 4 tsp. rum extract. Makes 36 rolls.

BREAKFAST COOKIES

Virginia Mitchell

- | | |
|---------------------------|-----------------------------|
| 1 1/4 c. unsifted flour | 1/2 c. soft margarine |
| 2/3 c. sugar | 1 egg |
| 1/2 c. grape nuts cereal | 2 Tbsp. frozen orange juice |
| 1 tsp. baking powder | concentrate, thawed, un- |
| 1/2 lb. bacon, cooked and | diluted |
| crumbled | 1 Tbsp. grated orange peel |

Mix first four ingredients well, add bacon, margarine, egg, and orange juice and peel. Drop by spoonful 2 inches apart on ungreased baking sheet. Bake at 350 degrees for 10 to 12 minutes until edges are slightly browned. Remove from baking sheet immediately. Makes at least 2 1/2 dozen cookies.

CHOCOLATE NUT BALLS

Martha Tyson

- | | |
|--------------------------------|-------------------------|
| 2 sticks butter | 1 tsp. vanilla |
| 2 c. crushed graham crackers | 1 box powdered sugar |
| 1 c. coconut | 1/2 cake paraffin |
| 1 c. nuts, chopped | 2 small or 1 large pkg. |
| 1 1/2 c. crunchy peanut butter | semi-sweet chocolate |
| | chips |

Mix first 7 ingredients thoroughly. Melt chocolate bits and paraffin together. Form nut mixture into small balls. Dip with spoon into chocolate mixture. Drop on waxed paper to cool. Yields 50 pieces.

DATE BARS

Mrs. Joe Breedlove

- | | |
|------------------------|-------------------|
| 1/2 c. flour | 1/4 c. shortening |
| 1 c. sugar | 1 box dates |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/4 tsp. baking powder | 1/2 c. pecans |
| 2 eggs | |

DATE BARS (continued)

Sift flour, salt, baking powder, sugar over chopped dates and nuts. Beat eggs, add melted shortening. Mix everything. Bake at 350 degrees for 30 minutes. Cut while warm and roll in powdered sugar. Makes 24 squares.

HELLO DOLLY

Rachel Thomas

1 stick melted margarine	1 c. pecans
1 c. crushed graham crackers	1 c. coconut
1 c. chocolate chips	1 can sweetened condensed milk

Do not mix ingredients. Layer each ingredient in the order given in the list above. Line cooking pan with greased wax paper. Bake in a pan 13x9 inches in a 350 degree oven for 25 minutes. Peel off wax paper and cut cookies and cool.

RAISIN COOKIES

Pat Colenda

4 c. sifted flour	1 c. water
1 tsp. baking powder	2 c. raisins
1 tsp. soda	1 c. shortening
2 tsp. salt	2 c. sugar
1 1/2 tsp. cinnamon	3 eggs
1/4 tsp. nutmeg	1 tsp. vanilla
1/4 tsp. allspice	1 c. chopped nuts

Add water to raisins and boil for 5 minutes or until water is reduced to 1/2 c. Sift together first 7 ingredients. Cream sugar and shortening and blend well. Add eggs one at a time beating well after each. Add vanilla, nuts and cooled raisins. Add sifted dry ingredients and blend well. Drop by teaspoon onto greased cookie sheet. Bake in hot, 400 degree oven for 12 to 15 minutes. Makes about 6 dozen cookies.

TIGER BARS

Sue Creighton

Cheese Mixture:

6 oz. pkg. softened cream cheese	1/4 c. sugar
2 eggs	2 Tbsp. flour, all purpose
	1/2 tsp. grated orange rind

Combine all cheese mixture ingredients and beat until light and creamy. Pour into greased 9x9x2 inch baking pan. Then prepare brownie mixture.

TIGER BARS (continued)

Brownie Mixture:

3/4 c. sifted all purpose
flour

3/4 c. sugar

1/2 tsp. baking soda

1/2 tsp. salt

1/3 c. buttermilk

1/4 c. soft butter

2 envelopes (2 oz.) no melt
unsweetened chocolate or

2 bars of chocolate

1 egg

1/2 tsp. vanilla

Sift flour, sugar, baking soda and salt into mixing bowl.

Add buttermilk, butter, and chocolate. Blend. Beat 2 minutes at medium speed on electric mixer. Add egg and vanilla.

Beat 2 more minutes. Spoon over cheese mixture in pan.

Run knife through to marbleize. Bake at 350 degrees from 40 to 45 minutes. Cool. Cut into bars.

Write Extra Recipes Here:



APPLE NUT CAKE

Mrs. Lillian Crowell

2 c. sugar
1 1/2 c. Mazola oil
3 eggs
2 tsp. vanilla
3 c. flour, sift before
measuring

1 tsp. soda
1 tsp. salt
3 c. diced raw apples
1 c. chopped nuts

Cream together sugar, oil, eggs and vanilla. Add flour, soda, salt, apples and nuts. Mix thoroughly. Place in greased flat pan (12 3/4x9x2 inches). Cook one hour at 350 degrees.

Topping:

1 stick butter
1 c. brown sugar, packed

1/4 c. milk

Cook ingredients for topping about 2 1/2 minutes. Pour over cake while hot. Cut in blocks to serve with or without whipped cream.

APPLE CAKE

Pat Colenda

3 eggs
2 c. sugar
1 1/2 c. Wesson oil
1 tsp. vanilla
3 c. flour

1 1/2 tsp. salt
1 1/2 tsp. soda
1 c. chopped nuts
3 c. chopped apples

APPLE CAKE (continued)

Beat eggs. Add sugar, oil and vanilla. Sift dry ingredients and add to egg mixture. Add nuts and apples. Mixture will be very stiff. Pour into greased and floured tub pan. Bake on low rack at 350 degrees for 1 hour and 5 minutes.

CHOCOLATE POUND CAKE

Mrs. Tom W. Johnson

1/2 lb. butter	1/2 tsp. salt
1/2 c. Crisco	1/2 tsp. baking powder
3 c. sugar	1 1/4 c. sweet milk
5 eggs	1 tsp. vanilla
3 c. sifted plain flour	
1 1/2 c. cocoa	

Cream butter, Crisco and sugar by hand until creamy, then beat on medium speed on Mixmaster until creamy. Add one egg at a time and beat well after each. Mix all dry ingredients together and add alternately with milk beginning with flour and ending with flour. Add vanilla, and use low speed to mix well, cutting down sides with rubber spatula. Bake in a large tubed pan, greased and with waxed paper on the bottom. Bake at 325 degrees for 1 hour and 25 to 30 minutes. After cake is cool, top with the following icing:

1/3 c. cocoa	1 stick butter
1 box powdered sugar	1 tsp. vanilla
1/3 c. hot sweet milk	

Sift together powdered sugar and cocoa. Beat butter until creamy. Add small amount of sugar mixture, beating on low speed. Add hot milk and remainder of sugar. Beat well and cut down sides with rubber spatula. Add vanilla, beat well and spread on cooled cake.

GLAZED ORANGE CAKE

Harriet Crawford

1 c. butter	3 c. flour
2 c. sugar	1 Tbsp. baking powder
1/2 tsp. vanilla	pinch of salt
2 Tbsp. grated orange rind	3/4 c. milk

Butter and flour a tube pan. Cream butter and sugar, add orange rind, and vanilla. Add 1 egg at a time and beat well after each. Sift together the dry ingredients and add alternately with the milk. Pour into tube pan and bake without looking for 1 hour at 325 degrees or 350 degrees depending on one's oven. I use 325 degrees. (Glaze on next page)

GLAZED ORANGE CAKE (continued)

Glaze:

1/4 c. butter

2/3 c. sugar

1/3 c. orange juice

(I double this glaze recipe)

Mix ingredients together in saucepan and heat until sugar is dissolved. After cake is baked, remove from oven. Let stand 2 minutes. Then pour glaze over cake and let cool completely before removing from pan.

POUND CAKE

Marti Trembath

3 sticks whipped margarine

1/2 c. Crisco

3 c. sugar

5 large eggs

3 c. flour

1 c. milk

1/2 tsp. vanilla

1/2 tsp. lemon flavoring

1/2 tsp. almond flavoring

1/2 tsp. baking powder

Cream shortening - then add sugar gradually and beat until light and fluffy. Add eggs - one at a time, beating after each addition. Then add flour and milk alternately, beating well. Add vanilla, lemon and almond flavoring and baking powder. Beat well. Pour batter into well-greased tube pan. Bake in preheated oven, 350 degrees, for 1 hour or until done.

SOUR CREAM CAKE

Mrs. W.E. Pruitt

1 c. nuts

3 c. flour

3 c. sugar

6 eggs

1 tsp. vanilla

1/2 lb. butter

1 c. sour cream

1/2 tsp. salt

1/4 tsp. soda

1 1/2 tsp. cinnamon

Sift flour 3 times; one time before measuring. Add salt, soda and 2 1/2 c. sugar. Add butter and sour cream. Add one egg at a time. Beat; add vanilla to mixture. Mix cinnamon, nuts and 1/2 c. of sugar. In greased tube pan, put layer of batter and sprinkle nut mixture, repeat, and put in cold oven 300 degrees for 1 to 1 1/2 hours.

ZIP-QUICK CHERRY CRISP

Shirley Gay

(2 1/2 minute recipe)

1 can cherry pie filling

1 c. white or yellow cake mix

1/2 stick melted butter

ZIP-QUICK CHERRY CRISP (continued)

Pour filling into 8 inch pie pan. Sprinkle with 1 c. cake mix. Pour 1/2 stick melted butter or margarine over all. Bake at 400 degrees for 30 minutes. Serve hot or cold.

CARAMEL ICING

Julia Taylor

1/2 c. butter	1 tsp. vanilla
1 1/2 c. brown sugar	1/2 c. milk
1 1/2 c. confectioners' sugar	

Melt butter over low heat, then add the brown sugar and milk. Cook and stir to a boil; simmer for 4 minutes, stirring occasionally. Remove from heat and add vanilla. Beat in the confectioners' sugar; then cool, beating occasionally, until it is thick enough to spread. If frosting gets too thick, add 1 tsp. hot water.

MOCK WHIPPED CREAM ICING

Mrs. Lowell Hensgen

4 Tbsp. flour	1/2 c. margarine
1 c. cold milk	1 tsp. vanilla
1/2 c. Crisco	1 c. sugar

Mix well, 4 Tbsp. flour - 1 c. cold milk - cook until thick, (stir constantly) - cool completely. With mixer, cream well: 1/2 c. Crisco, 1/2 c. margarine, 1 tsp. vanilla and 1 c. sugar. After first mixture is cooled, beat into second mixture, beat well, spread onto cooled cake. Keep refrigerated.

ONE MINUTE CHOCOLATE ICING

Betty Lou Gentry

2 c. sugar	1/2 c. milk
1/4 c. cocoa	1/2 tsp. vanilla
1 stick butter	

Combine sugar, cocoa, butter, and milk; slowly bring to a boil, stirring constantly over medium heat for one minute. Remove and add vanilla. Cool, then heat until desired texture.

BROWN SUGAR PIE

Mrs. E. T. Regan

1 box brown sugar	3/4 stick butter or margarine,
3 Tbsp. cold water	soft
3 eggs	1 Tbsp. vanilla

BROWN SUGAR PIE (continued)

Mix ingredients in order given. Pour into unbaked pie shell (9 inch). Bake 1 hour at 300 degrees or until silver knife inserted in middle comes out clean.

COCONUT-PINEAPPLE PIE

Dale Sumrell

3 eggs	1 small can crushed pineapple
1 stick margarine	1 tsp. vanilla
1 3/4 c. sugar	pinch salt
1 Tbsp. flour	
1 can angel flake coconut	

Mix all ingredients. Pour into 2 uncooked Pet Ritz Pie Crusts. Bake at 350 degrees for 30 - 35 minutes..

"COLONIAL INNKEEPERS' PECAN PIE"

Robin Watson

3 eggs	1 c. dark corn syrup
1/2 c. sugar	1/4 c. melted butter
1 tsp. vanilla	1 c. pecan meats, whole
1/4 tsp. salt	

Beat eggs, add sugar, salt, and vanilla and beat lightly. Add syrup and butter. Place pecans in bottom of unbaked crust, add filling. Bake in a moderate oven, 350 degrees for 50 to 60 minutes. (This is the original recipe; however I prefer light Karo Syrup to the dark.)

FRESH APPLE PIE

Mrs. R. S. Bradsher

3 c. apples, sliced	2 c. sugar
3 c. flour	1 c. nuts
1 1/2 c. Wesson oil	1 c. raisins
3 eggs	1 tsp. soda
2 tsp. vanilla	1 tsp. salt

Peel and slice apples, add flour and all other ingredients. Stir until mixed. Pour into greased and floured 9x13 inch pan. Cook at 350 degrees for about 1 hour.

Topping:

1/2 c. butter	1 c. brown sugar
1/4 c. milk	

Bring to boil, cook 2 minutes. Beat and cool. Then pour over baked pie.

HAWAIIAN PIE

Becky King

4 bananas
1 1/2 c. English walnuts
1 large can crushed pineapple
1 carton Kool-Whip, large

brown pie shell
1 c. sugar
2 Tbsp. flour
coconut, shredded

Slice bananas on bottom of crust. Put chopped nuts on top of bananas. Cook pineapple with 1 c. sugar and 2 Tbsp. flour about 7 minutes, stirring constantly. Cover with thick layer of Kool-Whip. Sprinkle with coconut and nuts. Chill at least 2 hours. Makes 2

LEMON PIE

Mrs. C. R. Watkins,
Jr.

1/2 c. butter
1 c. sugar
2 whole eggs

2 egg yolks
6 Tbsp. lemon juice
2 tsp. grated lemon peel

Combine butter and sugar in top of double boiler. Add whole eggs, egg yolks, lemon juice and peel. Mix well. Cook over boiling water, stirring constantly, until thick. Chill and pour into cool baked 9 inch pastry shell. Top with meringue or sweetened whipped cream.

Meringue:

2 egg whites

4 Tbsp. sugar

Beat egg whites until stiff, gradually adding sugar. Spread on pie. Bake in moderately hot oven, 400 degrees for 7 to 10 minutes.

THREE - WAY PIE

Helen Mitchell

3/4 stick butter
3 eggs
1 1/2 c. sugar

1 tsp. vanilla
pie shell

Plain: Melt butter over low heat. Add sugar, eggs and vanilla all at one time. Beat until mixed well. Pour into uncooked pie shell. Bake at 350 degrees until set - about 30 minutes. Pecan: Add 1 c. nuts and substitute 1 c. dark brown sugar, packed in place of 1 c. white sugar, use 1/2 c. white sugar too. Chocolate: Melt 2 squares chocolate in butter. Use white sugar. Top with whipped cream. Nuts may also be added before cooking.



GINGERBREAD WITH LEMON SAUCE

Mildred Fuller

1/3 c. sugar
1/3 c. shortening
1 egg
1 1/3 c. flour
1/3 c. buttermilk

1/3 c. molasses
1/4 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. soda
1 tsp. baking powder

Cream shortening and sugar. Add egg and beat well. Add dry ingredients alternately with buttermilk and molasses which are mixed together. Pour into greased pan and bake at 325 degrees for about 25 minutes.

Lemon Sauce Topping:

1/2 c. sugar
1/8 tsp. nutmeg
1 Tbsp. cornstarch
1/8 tsp. salt

1 c. boiling water
2 Tbsp. butter
1 1/2 Tbsp. lemon juice and
grated rind of one lemon

Mix sugar, nutmeg, cornstarch, salt, together. Add boiling water, butter and lemon juice. Cook over boiling water until clear and thick, stirring slowly all the time cooking to assure a smooth sauce.

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FRUIT DESSERT

JoAnne Bryan

1 can chopped pineapple	2 c. miniature marshmallows
1 small can Mandarin oranges	2 c. angel coconut, flake
1/2 pt. sour cream	

Drain oranges and pineapple. Mix all together and keep in refrigerator.

PRUNE SOUFFLE'

Harriet Crawford

1 c. prune pulp	1/4 tsp. salt
6 egg whites	1 tsp. vanilla
1/2 c. sugar	

Cover 1 lb. box of prunes with water, cook until very well done. Remove seeds and use 1 c. of prune pulp (mash). This can be done in advance. Beat egg whites very stiff. Add sugar to egg whites, then fold in prunes, salt and vanilla. Butter a 2 qt. casserole. Pour in mixture making an indentation in center. Bake in moderate oven, 250 degrees, for about 25 minutes. Serve at once placing topping in center of souffle' in indentation.

Topping:

1/2 pt. whipped cream	
3 Tbsp. sugar	1 tsp. vanilla

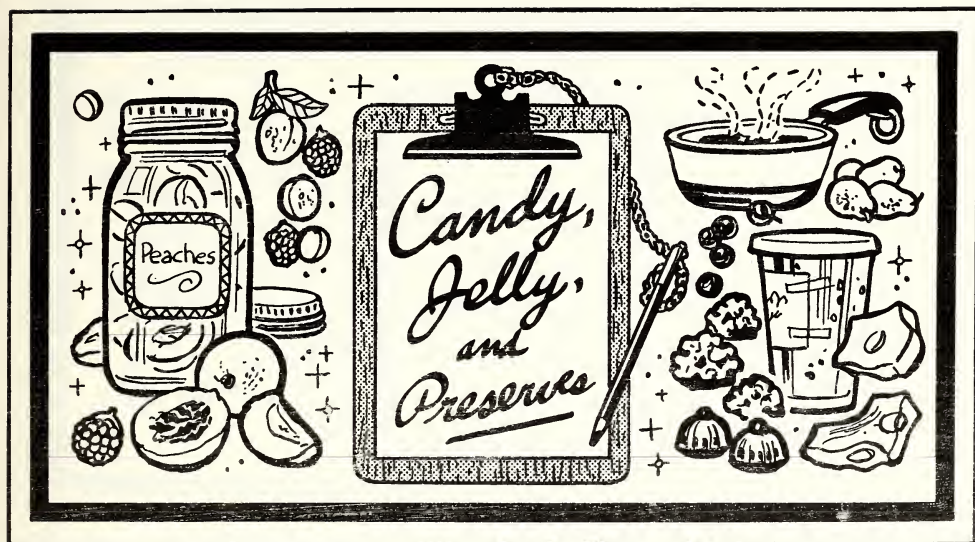
Whip cream and add sugar and vanilla and pour on souffle' just before serving. This souffle' can also be made with apricots instead of prunes. Delicious.

PARTY PUNCH

Mrs. T.G. Stem

2 c. sugar	juice of 6 oranges or 3 ozs.
2 1/2 c. water	frozen orange juice
1 qt. strawberries, fresh	2 c. crushed pineapple
or frozen	2 qts. gingerale

Crush berries, add 1/2 c. sugar and let stand for 5 minutes. Cool and add syrup, juices and pineapple to strawberries. Add gingerale and pour over crushed ice - serves 25.



CHOCOLATE FUDGE (No. I)

Joe Mitchell

2 c. sugar
 1/2 c. milk
 1 1/2 Tbsp. butter
 2 squares chocolate

1 Tbsp. corn syrup
 1 tsp. vanilla
 6 marshmallows or 2 heaping
 Tbsp. marshmallow whip

Put first 5 ingredients into saucepan and boil to soft ball stage, 234 degrees. Remove from fire and stir in marshmallows. Allow to cool. Beat well. Add vanilla and pour into buttered dish.

CHOCOLATE FUDGE (No. II)

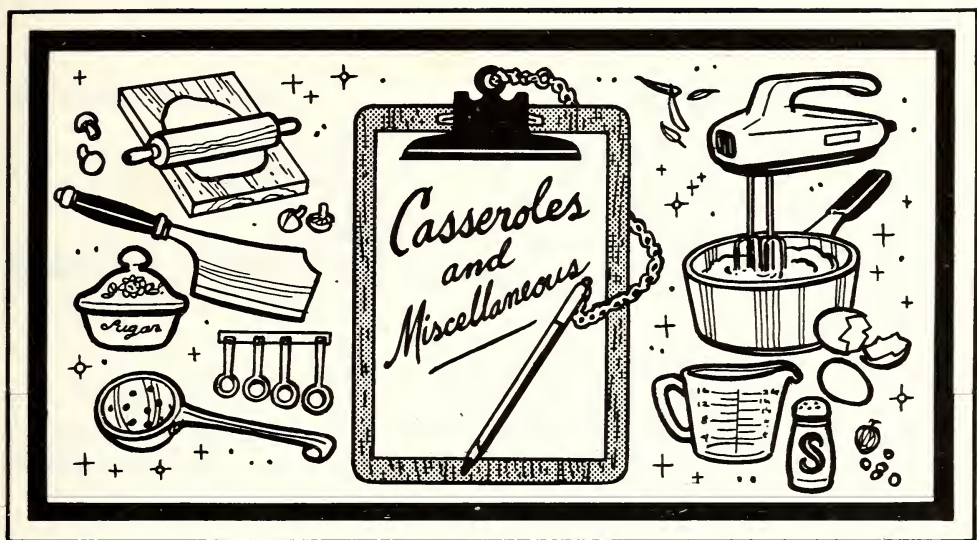
Mrs. N.C. Morton

1 large can Pet milk
 2 Tbsp. butter
 4 1/2 c. sugar
 dash of salt
 12 oz. semi-sweet chocolate
 bits

3 bars (4 oz. each) sweet
 cooking chocolate
 1 pt. marshmallow creme
 2 c. chopped pecans

Combine milk, butter, sugar and salt in large heavy aluminum pan. Bring to vigorous boil, stirring constantly. Then reduce heat and simmer 6 minutes, still stirring. Place remaining ingredients (except nuts) in large bowl. Gradually pour boiling syrup over the chocolate and marshmallow mixture. Beat until chocolate is melted. Stir in nuts. Pour into greased pan and store in a cool place several hours before cutting into squares.

Write Extra Recipes Here:



ASPARAGUS CASSEROLE

Elizabeth Hix

cracker crumbs
1 can asparagus
3 hard boiled eggs

1 can pimento
1 1/2 c. cheese
1 can mushroom soup

Cover bottom of casserole with cracker crumbs (saltines). Add cut asparagus and juice - cover with 3 eggs, sliced. Add 1/2 can pimento chopped and juice - spread over all 1 can mushroom soup. Add 1/2 can pimento. Cover with grated cheese. Bake at 350 degrees about 30 minutes. Serves 6 to 8.

EGGPLANT SURPRISE

Mrs. G. B. Watkins

1 eggplant
1 can mushroom soup

1/2 lb. American cheese
chopped cracker crumbs

Remove skin of eggplant, dice and cook until tender in water. Place 1/2 the eggplant in a buttered casserole and 1/3 the soup and part of the cheese. Add remaining ingredients in the same order. Cover with cracker crumbs. Do Not Salt. Brown in a moderate oven.

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ENGLISH PEA CASSEROLE

Beth Yancey

2 cans (1 lb. 1 oz. size) June peas, drained	3 Tbsp. butter
2 pimentos, chopped	3 Tbsp. flour
3 hard cooked eggs, sliced	salt
1 c. cheese, grated	pepper
1 can mushroom soup (heated), undiluted	chopped almonds or chopped mushrooms, optional

Use liquid from peas (if not enough to make 1 c. add milk to finish out). Dash of salt and pepper. Make white sauce of butter, flour, liquid from peas, salt and pepper. When this thickens, add mushroom soup to it. In a 2 qt. casserole, place slices of egg on the bottom. Combine chopped pimento and peas and pour a layer over the egg slices, then a light layer of cheese and layer of peas. Cover with sauce mixture. Put rest of cheese on top and sprinkle with bread crumbs. Cook at 350 degrees for 15 to 30 minutes or until bubbly. Serves 12 - 15. Chopped almonds may be added or chopped mushrooms. I put this in a 2 qt. greased casserole. A long flat dish cooks quicker than a deep one. If liquid doesn't go through all layers, I lift gently with a fork so it will soak through.

GRITS CASSEROLE

Mary Green Harris

1/2 c. grits	1/2 stick butter
2 c. water	1 1/4 c. grated sharp cheese
1/2 tsp. salt	4 eggs

Cook grits. Add butter and cheese - cool slightly - add 4 whole eggs well beaten. Bake in buttered casserole at 350 degrees for 45 minutes. Serve immediately. Serves 4.

PEAS, ONION, RICE CASSEROLE

Mrs. Will Fuller

1 can peas with pearl onions	1 c. pre-cooked rice (1 c. before cooking)
1 can Campbell's onion soup	1 can Campbell's cream of mushroom soup
1 c. grated cheese	corn flake crumbs
slivered almonds	

In medium sized casserole, place in layers - rice, peas and onions, grated cheese. Mix onion and mushroom soups together and pour over casserole. Top with cheese, corn flake crumbs and almonds. Bake in 350 degree oven until bubbling hot, about 20 minutes.

RICE CASSEROLE

Carol Martin

1 medium onion	2 cans beef consomme'
1 stick margarine	1 c. rice (not Minute rice)

Saute' margarine and onion. Add rice to mixture and add consomme'. Cook in covered casserole at 325 degrees for 1 hour. Serves 8.

RICE SUPREME

Beth Yancey

1 c. uncooked rice	2 cans beef consomme'
1 stick oleo or butter	1 small can chopped mushrooms
1 medium onion, chopped fine	optional salt - very small amount as the consomme' is salty

Saute' rice, oleo, and chopped onion in frying pan until lightly browned. Add consomme' and chopped mushrooms. Place in lightly greased 1 1/2 to 2 qt. baking dish. Bake 1 hour at 350 degrees, stirring occasionally. This is good with beef.

SPINACH SOUFFLE'

Mary Green Harris

1 envelope instant potatoes	1 can mushrooms - stems and
2 pkgs. frozen spinach (cooked and drained)	pieces, drained
	1 can cream of mushroom soup

Mix potatoes as directed on pkg. - slightly moist. Combine all ingredients. Bake at 350 degrees in greased casserole until bubbly.

SQUASH CASSEROLE

JoAnne Bryan

1 can cream mushroom soup	salt and pepper
1 1/2 lbs. squash	1/3 c. grated cheese
2 Tbsp. bread crumbs	1 small onion
2 Tbsp. butter	

Cut up squash and onion. Add butter and water. Cook until tender. Drain. Put into casserole dish with 1 Tbsp. melted butter. Add soup and bread crumbs. Sprinkle cheese on top. Bake 350 degrees for 20 to 25 minutes.

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STRING BEANS WITH PEANUTS

Beth Yancey

3 - 4 Tbsp. butter or oleo
1/4 c. chopped salted peanuts
1/4 tsp. salt
dash of pepper

dash of nutmeg
1 Tbsp. lemon juice
1 can (#2) French style
string beans (whole or
cut may be used)

Melt butter; add peanuts and saute' until golden brown. Add seasonings and lemon juice. Heat string beans, drain; pour peanut mixture over beans. Serves 3 - 4. This may be doubled to serve more.

CHEESE PUDDING

Virginia Rowland

9 slices white bread
(remove crust and cut in
small cubes)
1/4 lb. melted butter or oleo
3/4 lb. mild cheddar cheese,
grated

1/2 tsp. red pepper
3 egg yolks
3 egg whites, stiffly beaten
1/2 tsp. dry mustard
2 c. milk
1/2 tsp. salt

Soak bread cubes in melted butter, add grated cheese and mix. Combine milk, pepper, salt, mustard and egg yolks and add to bread and cheese mixture. Fold in beaten egg whites. Put in buttered baking dish 13x8x2 inches or 2 small dishes. Chill overnight or 12 hours before baking. This will keep in refrigerator up to 5 days. Bake at 350 degrees for about 30 minutes or until brown. Serves about 12 to 15.

CURRIED FRUIT

Carol Martin

1 large can pear halves
1 large can peach halves
1 large can pineapple rings
1/4 c. sliced red cherries

1/3 c. butter
3/4 c. brown sugar
2 tsp. curry

Drain fruit, place in casserole. Save 1 c. fruit juice. Melt butter. Mix together butter, curry, sugar and 1 c. fruit juice. Pour over fruit. Bake for 1 hour at 320 degrees. Serves 10 to 12.

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MUSHROOM SOUFFLE'

Amine Crumpton

1 pkg. old English cheese	1/4 c. almonds
1 can mushroom soup	3 strips bacon, minced
4 eggs, beaten separately	1 small can mushrooms

Melt cheese in double boiler, add soup and mushrooms, blend well. Stir in egg yolks and cook and stir until blended. Add salt, pepper, minced bacon and almonds. Fold in stiffly beaten egg whites and put in well-buttered baking dish. Cook at 315 degrees for 30 minutes, then 215 degrees for 30 minutes.

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325

PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300

COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350

CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325

MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.

Use No. 2 sauce for creamed or scalloped dishes or gravy.

Use No. 3 sauce for souffles.

Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes</u>	
		<u>Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

234-236 degrees, soft ball

Fondants (mints, etc.)..... 234-236 degrees, soft ball

Marshmallows 238-240 degrees, soft ball

Caramel mixtures..... 246-252 degrees, firm ball

Taffies 254-270 degrees, hard ball

Butterscotch..... 280-300 degrees, crack

Brittles 290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread

2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread

3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake . 275-325 degrees - 40 minutes to 1 hour

Loaf cake ... 325-350 degrees - 40 minutes to 1 hour

Cup cakes ... 350-375 degrees - 15 to 25 minutes

Layer cake .. 375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals 3/4-inch biscuits	6 qt. heavy cream
	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery

